



Shaking Beef with Garlic-Coconut Noodles

Prep: 15 minutes plus marinating

Cook: 5 minutes • Serves: 4

- 1 pound boneless ribeye steak, cut into 1-inch cubes
- 3 garlic cloves, minced
- 3 tablespoons KA-ME® sesame oil blend
- 2 tablespoons PICS brown sugar
- ¼ teaspoon kosher salt
- ¼ teaspoon PICS ground black pepper
- ¼ cup KA-ME® Rice cooking wine
- 2 tablespoons PICS soy sauce
- 1 tablespoon fish sauce
- 1 package (8 ounces) KA-ME® wide lo mein noodles
- ½ small red onion, thinly sliced
- ⅓ cup KA-ME® organic coconut milk
- 2 green onions, thinly sliced
- Lime wedges for garnish (optional)

1. In large zip-top plastic bag, add steak, 1 garlic clove, 1 tablespoon oil, 1 tablespoon brown sugar, salt and pepper; seal bag, pressing out excess air. Massage steak in bag to coat; refrigerate 2 hours.

2. In medium bowl, whisk wine, soy sauce, fish sauce, 1 garlic clove, 1 tablespoon oil and remaining 1 tablespoon brown sugar. Makes about ½ cup.

3. Prepare noodles as label directs; cover to keep warm.

4. In large nonstick skillet or wok, heat remaining 1 tablespoon oil over high heat. Add steak with marinade; cook 2 minutes without stirring. Shake skillet to turn steak; add red onion and cook 2 minutes without stirring. Add wine mixture; shake skillet to release meat from pan and cook 1 minute or until liquid is reduced by half, stirring occasionally. Makes about 2 cups.

5. In separate large skillet, heat milk and remaining 1 garlic clove to a simmer over medium-high heat; fold in noodles. Makes about 4 cups.

6. Serve beef mixture over noodles garnished with green onions and lime wedges, if desired.

*Approximate nutritional values per serving (½ cup beef mixture, 1 cup noodles):
585 Calories, 27g Fat (9g Saturated), 82mg Cholesterol,
1229mg Sodium, 52g Carbohydrates, 3g Fiber, 32g Protein*